

SERAFINO TERREMOTO SYRAH 2010



THE STORY

'Terremoto', Italian word for earthquake, is also a term of endearment to describe a spirited individual full of life and energy. Family and friends often refer to Serafino (Steve) Maglieri the founder of Serafino Wines, as Terremoto.

WINEMAKER NOTES

The Terremoto was destemmed leaving a high proportion of whole berries in the must, cold soaked for 2 days and inoculated with dried yeast culture. The wine was fermented in 4 tonne open fermenters for 8 days. During that time it was pumped over twice a day. The wine remained on skins for a further 10 days before pressing to new and 1 year old oak 300 litre barrels.

TASTING NOTES

- Region: McLaren Vale
Grape Variety: Shiraz
Bouquet: Bouquet of ripe fruits, dark berries and plums.
Palate: It is a lovely sweet and savoury wine which displays soft subtle tannins and a lingering fruit finish. It is fresh and fruit driven, showing plum and blackberry fruit. Well integrated oak rounds and lengthens the palate.
Cellaring: Cellar up to 10 years in the right conditions.
14.5% alcohol, 3.59pH, Ta 6.6 g/L

